Troubleshooting and Controlling Bacteria On-Farm: A Hands-On Approach

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In previous articles, such as On-Farm Origin of Raw Milk Bacteria and Contamination – Lactanet, we've discussed why we care about milk quality, and bacteria count specifically. In short, milk quality starts at the dairy farm, and raw milk bacteria load is one of the regular quality controls, measured using Bactoscan™ .Raw milk contamination by undesirable bacteria and other microorganisms can make milk unsuitable for processing and is often responsible for spoiled or deteriorated dairy products. A high bacteria count is therefore used as an indicator that production practices and/or milk handling on farm are leading to raw milk contamination.

Texte en bleu foncé centré avec encadrement

Raw milk shipped shall not exceed 121,000

Individual Bacteria Cells (IBC) per milliliter to comply with the established standard. A high bacterial count is an indicator of raw milk contamination.